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Food Protection Program Policies, Procedures and Guidelines

Issue: Culinary Sinks: Indirect and Direct Connections

No: RF 5-1

Effective March 11, 2005, changes were made to the Massachusetts Regulation 248 CMR 10.00 - Uniform State Plumbing Code requiring indirect connections for culinary sinks dedicated to the handling and processing of produce. The new changes included additional requirements for specifically labeling such culinary sinks for produce preparation. Dedicated produce sinks must be marked with laminated signage using two-inch lettering that reads “This Compartment ONLY Is Designated For Produce Preparation.”

Culinary sinks that are directly plumbed may result in a potential health hazard during a sewerage backup. Food, particularly ready-to-eat (RTE) food that will not be further heat processed, are at greater risk of causing illness if contaminated with pathogens while being washed in a sink previously contaminated with sewerage, Section 5-402.11 Backflow Prevention* of the federal 1999 Food Code, states:

(A) Except as specified in paragraphs (B) and (C) of this section, a direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed.

(B) If allowed by law, a warewashing machine may have a direct connection between its waste outlet and a floor drain when the machine is located within 1.5 m (5 feet) of a trapped floor drain and the machine outlet is connected to the inlet side of a properly vented floor drain trap.

(C) If allowed by law, a warewashing or culinary sink may have a direct connection.

References

Massachusetts Plumbing Code 248 CMR 10.00 Uniform State Plumbing Code

www.state.ma.us/reg/boards/pl/cmr.htm.

FDA and CFP Food Establishment Plan Review GUIDE, 2000,

www.cfsan.fda.gov/%7Edms/prev-toc.html